


# cake > love



standuponit

 **standuponit**

<https://standuponit.livejournal.com/>

2011-02-17 12:02:00

**MOOD:** 😊 cheerful

**MUSIC:** Black Rebel Motorcycle Club - The Toll

I feel like I should let the internet know that I've updates my English Muffin recipe (<http://cvillette.livejournal.com/52036.html>) to something a little more multigrain. And runnier, since I now have English Muffin rings made of tuna cans.

Now it's:


- 2 tsp yeast
- 1 1/2 cup fed sourdough starter
- 2 cups scalded milk and enough water to make a thick but scoopable batter
- 5 tsp sugar
- 2 tsp salt
- 1 cup rolled oats
- 2 cups all-purpose flour
- 2 cups whole-wheat flour

Combine, let sit until fluffy and sour, preheat oven with pizza stone or griddle in to 350.

Put muffin rings on stone or griddle: scoop a little more than a half cup of batter into each ring. Cook 15 minutes on a side.

These are so much better than grocery store muffins they're not even the same animal.

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Hey,  **trollcatz** (<https://trollcatz.livejournal.com/>)--I've been thinking about your wedding cakes. (Bet you thought I forgot!) And I've come up with a tentative list.

Anything here you hate?

Alaska -- White cake with salmonberry jam filling

Texas -- Yellow cake with white chocolate/rosewater ganache frosting, and maybe rose petal jam

California -- Lemon cake with avocado frosting.

([https://www.livejournal.com/away?  
to=http%3A//www.foodnetwork.com/recipes/alton-  
brown/avocado-buttercream-frosting-recipe/index.html](https://www.livejournal.com/away?to=http%3A//www.foodnetwork.com/recipes/alton-brown/avocado-buttercream-frosting-recipe/index.html))

Montana -- Huckleberry cake

New Mexico -- Mexican Hot Chocolate

(<http://standuponit.livejournal.com/25881.html>).

Arizona -- Prickly pear cheesecake

([https://www.livejournal.com/away?  
to=http%3A//www.thatsmyhome.com/texmex/desserts/prickly-  
pear-cheesecake.htm](https://www.livejournal.com/away?to=http%3A//www.thatsmyhome.com/texmex/desserts/prickly-pear-cheesecake.htm))

Nevada -- Silver cake ([https://www.livejournal.com/away?  
to=http%3A//allrecipes.com//Recipe/silver-white-cake/Detail.aspx](https://www.livejournal.com/away?to=http%3A//allrecipes.com//Recipe/silver-white-cake/Detail.aspx)).

Colorado -- Green chili cake ([https://www.livejournal.com/away?  
to=http%3A//chowhound.chow.com/topics/326575](https://www.livejournal.com/away?to=http%3A//chowhound.chow.com/topics/326575)).

Oregon -- Raspberry cake

Wyoming -- Mashed potato cake

([https://www.livejournal.com/away?  
to=http%3A//www.starchefs.com/chocolate\\_lovers/2002/html/may/recipe\\_01.shtml](https://www.livejournal.com/away?to=http%3A//www.starchefs.com/chocolate_lovers/2002/html/may/recipe_01.shtml))  
(mwahahaha ([https://www.livejournal.com/away?  
to=http%3A//www.youtube.com/watch%3Fv%3DxqhE7ieH2R8](https://www.livejournal.com/away?to=http%3A//www.youtube.com/watch%3Fv%3DxqhE7ieH2R8))).

(Ever been to Devil's Tower? We should go. It's bolted. Hey, summer trip!)

Michigan -- Cellular peptide cake (with mint frosting) ...Troi cake  
([https://www.livejournal.com/away?  
to=http%3A//www.youtube.com/watch%3Fv%3D5c2xXrsk0l0](https://www.livejournal.com/away?to=http%3A//www.youtube.com/watch%3Fv%3D5c2xXrsk0l0)).?

...no? How about just a mint cake? Apparently it's a major agricultural product.

Minnesota -- Noodle kugel

Utah -- Grasshopper cake ([https://www.livejournal.com/away?  
to=http%3A//www.cooks.com/rec/doc/0,176,156187-  
248192,00.html](https://www.livejournal.com/away?to=http%3A//www.cooks.com/rec/doc/0,176,156187-248192,00.html)). (Get it? ([https://www.livejournal.com/away?  
to=http%3A//en.wikipedia.org/wiki/Miracle\\_of\\_the\\_gulls](https://www.livejournal.com/away?to=http%3A//en.wikipedia.org/wiki/Miracle_of_the_gulls))).

Idaho -- Idaho potato cake ([https://www.livejournal.com/away?  
to=http%3A//allrecipes.com//Recipe/idaho-potato-  
cake/Detail.aspx](https://www.livejournal.com/away?to=http%3A//allrecipes.com//Recipe/idaho-potato-cake/Detail.aspx)).

Kansas -- Honey cake (the bee is a state symbol)

Nebraska --Kool-Aid cake.

South Dakota -- apple kuchen

Washington -- Cafe mocha cake

North Dakota -- Blueberry cake? (I got nothing. Maybe I should call Captain Spencer and see if she has any good recipes?)

Oklahoma -- Watermelon cake ([https://www.livejournal.com/away?  
to=http%3A//www.veggiebelly.com/2010/08/fresh-watermelon-  
cake.html](https://www.livejournal.com/away?to=http%3A//www.veggiebelly.com/2010/08/fresh-watermelon-cake.html)).

Missouri --Black walnut cake

Florida -- Key lime cake

Wisconsin --Tres leches

Georgia --Peach cake

Illinois -- Caramel peanut cake (Cracker Jacks! Originated here!)

Iowa -- Plum Streuselkuchen

New York -- Concord grape cake

([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//supperinstereo.wordpress.com/2008/10/21/grape-cake/)

[to=http%3A//supperinstereo.wordpress.com/2008/10/21/grape-cake/](https://www.livejournal.com/away?to=http%3A//supperinstereo.wordpress.com/2008/10/21/grape-cake/))

North Carolina -- Moravian sugar cake

([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//www.epicurious.com/recipes/food/views/Moravian-Sugar-Cake-11722)

[to=http%3A//www.epicurious.com/recipes/food/views/Moravian-Sugar-Cake-11722](https://www.livejournal.com/away?to=http%3A//www.epicurious.com/recipes/food/views/Moravian-Sugar-Cake-11722))

Arkansas -- Pecan pie cake ([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//allrecipes.com/Recipe/pecan-pie-cake-iii/Detail.aspx)

[to=http%3A//allrecipes.com/Recipe/pecan-pie-cake-iii/Detail.aspx](https://www.livejournal.com/away?to=http%3A//allrecipes.com/Recipe/pecan-pie-cake-iii/Detail.aspx))

Alabama -- Blackberry cake (their state fruit is the blackberry!)

Louisiana -- King cake

Mississippi -- Sweet potato cake

([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//www.epicurious.com/recipes/food/views/Spiced-Sweet-Potato-Cake-with-Brown-Sugar-Icing-104322)

[to=http%3A//www.epicurious.com/recipes/food/views/Spiced-Sweet-Potato-Cake-with-Brown-Sugar-Icing-104322](https://www.livejournal.com/away?to=http%3A//www.epicurious.com/recipes/food/views/Spiced-Sweet-Potato-Cake-with-Brown-Sugar-Icing-104322))

Pennsylvania -- Amish friendship cake

Ohio -- German chocolate cake? Buckeye cake? (Chocolate and peanut butter)

Virginia --Coconut cake (Brother Alton's recipe)

Tennessee -- Jack Daniels cake

Kentucky -- Mint Julep cake ([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//homecooking.about.com/od/cakerecipes/r/blc140.htm)

[to=http%3A//homecooking.about.com/od/cakerecipes/r/blc140.htm](https://www.livejournal.com/away?to=http%3A//homecooking.about.com/od/cakerecipes/r/blc140.htm))

Indiana -- Corn cake!

Maine -- Blueberry cake

South Carolina --Tomato cake ([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//www.foodnetwork.com/recipes/paula-deen/green-tomato-cake-with-brown-butter-icing-recipe/index.html)

[to=http%3A//www.foodnetwork.com/recipes/paula-deen/green-tomato-cake-with-brown-butter-icing-recipe/index.html](https://www.livejournal.com/away?to=http%3A//www.foodnetwork.com/recipes/paula-deen/green-tomato-cake-with-brown-butter-icing-recipe/index.html))

West Virginia -- Apple cake made with Golden Delicious apples, which originated here

Hawaii --Pineapple upside-down coffee cake with macadamia nuts. *natch*.

Massachusetts -- Boston Cream Pie. Duh.

Vermont -- Maple cake

New Hampshire -- Cranberry cake

New Jersey -- Pumpkin cake

Connecticut -- Grape Nut pudding cake

([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//thescenefromme.com/2011/02/16/grape-nut-pudding-with-a-twist-of-lemon/)

[to=http%3A//thescenefromme.com/2011/02/16/grape-nut-pudding-with-a-twist-of-lemon/](https://www.livejournal.com/away?to=http%3A//thescenefromme.com/2011/02/16/grape-nut-pudding-with-a-twist-of-lemon/)) with a hard sauce made with Creme Yvette

Maryland -- Smith Island cake ([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//mlis.state.md.us/2008rs/chapters_noln/Ch_165_hb0315T.pdf)

[to=http%3A//mlis.state.md.us/2008rs/chapters\\_noln/Ch\\_165\\_hb0315T.pdf](https://www.livejournal.com/away?to=http%3A//mlis.state.md.us/2008rs/chapters_noln/Ch_165_hb0315T.pdf))

(they have a state dessert. No kidding.)

Delaware -- Gingerbread (for the Victorian houses)

Rhode Island -- Coffee milk cake

([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//rasoitime.com/%3Fri%3D404%26rn%3DCoffee%2520Milk%2520Cake)

[to=http%3A//rasoitime.com/%3Fri%3D404%26rn%3DCoffee%2520Milk%2520Cake](https://www.livejournal.com/away?to=http%3A//rasoitime.com/%3Fri%3D404%26rn%3DCoffee%2520Milk%2520Cake)).

Washington, D.C. (District of Columbia) -- Red, white, and blue

cake ([https://www.livejournal.com/away?](https://www.livejournal.com/away?to=http%3A//allrecipes.com//Recipe/red-white-and-blue-strawberry-shortcake/Detail.aspx)

[to=http%3A//allrecipes.com//Recipe/red-white-and-blue-](https://www.livejournal.com/away?to=http%3A//allrecipes.com//Recipe/red-white-and-blue-strawberry-shortcake/Detail.aspx)

[strawberry-shortcake/Detail.aspx](https://www.livejournal.com/away?to=http%3A//allrecipes.com//Recipe/red-white-and-blue-strawberry-shortcake/Detail.aspx))

**TAGS:** recipe, wedding cake madness



Yum.

Apples, maple  
syrup, and  
cheddar and goat

Behold the power of NOM.

I love the fact that the stand  
mixer makes deciding to throw  
together cinnamon rolls to rise

In case of emergency break

eggs

Biscuits are best eaten fresh. And  
by "fresh," I mean, grabbed off  
the baking sheet when the oven

54 comments



 inaurolillium


February 17 2011, 17:08:34 UTC

COLLAPSE

You should do the key lime cake as a syrup-soaked sponge or pound cake, IMO.

I may have to try those English muffins this week.




 standuponit

February 17 2011, 17:16:47 UTC

COLLAPSE

I was thinking a sponge in a Bundt pan with glaze...



 inaurolillium

February 17 2011, 17:41:22 UTC

COLLAPSE

That would, in fact, work. I should have had faith in your Amazing Powers of Cooking. Ah, well, you know me, I must comment on all things key lime that pass before my eyes.




 standuponit

February 17 2011, 17:59:35 UTC

COLLAPSE

Syrup, though... maybe drizzled on after it's sliced to limit the soginess?




 [inaurolillium](#)

[February 17 2011, 18:04:40 UTC](#)   [COLLAPSE](#)

If you're doing the glaze, you could just put zest in the cake, and I think it would be intense enough between them.

Oh, hey, do you happen to have a good sourdough pizza dough recipe? I'm thinking of mucking about with some tomorrow. Cat Valente introduced me to the concept of *korjiki*, a Russian fried bread. She uses pizza dough, she says, because her Russian father-in-law does, and she rolls it out into rounds "as large as a child's head" and fries it in hot sesame oil. OMG so good, but I'd like to try it with the sourdough.



 [standuponit](#)

[February 17 2011, 18:17:48 UTC](#)   [COLLAPSE](#)

Hmm. I'd make a dry high-gluten sourdough and fridge it overnight to get sour. Then knead in some yeast at the last minute and give it an hour to get friendly, then do the fried dough thing....

I often toss beer in my pizza dough, FWIW.



 [inaurolillium](#)

[February 17 2011, 19:08:54 UTC](#)   [COLLAPSE](#)

That sounds pretty reasonable. And if I had any beer, I would add it, but I don't drink much of it, so I don't keep it in the house.

I wonder if the yeast I have is still good... It's active dry, professional stuff, and not opened, and only slightly past its "best by" date (last month).

As I said to you once before, long ago: Dammit, Jim, I'm a cook, not a baker!

I own  
an almanac.

 [trinker](#)

[February 17 2011, 20:50:33 UTC](#)   [COLLAPSE](#)


Weird. When I google for Коржик, I come up with references to a flaky cookie (I read \*just enough\* culinary Russian to follow along without being utterly confident), and nothing for fried bread. Eh, Russia is a \*big\* place.



 [inaurolillium](#)


[February 17 2011, 21:00:35 UTC](#)   [COLLAPSE](#)

\*shrug\* Cat's husband and in-laws are Russian, I think from St. Petersburg, so it's entirely possible that's it's regional for them, but I'm gonna go with what they said.

L  trinker  
I own an almanac. February 17 2011, 21:07:41 UTC COLLAPSE

\*nod\*

Having decided to cut off my own pipeline via marriage into Russian culinaria, I'm left with what I can find via available texts. I'm sure that Cat's reporting what her father-in-law is telling her accurately.

 jennythe\_reader  
February 17 2011, 17:19:56 UTC COLLAPSE


As a native Michigander, I have to say that I think of cherries as the defining flavor of the state before I do mint (even though I actually like mint better).

Maybe a Black Forest Cake? Or cherry pie.

I need to try the Grasshopper cake. Yum.


L  standuponit  
February 17 2011, 17:21:05 UTC COLLAPSE

Black forest cake! Genius!


L  jennythe\_reader  
February 17 2011, 17:29:54 UTC COLLAPSE

:D I try.

There's an ice cream shop in my home town called Melting Moments. One of my favorite flavors of theirs is called "Essence of Michigan." It's vanilla ice cream with cherries and white chocolate. A scoop of that with a scoop of "Mackinac Island Fudge" makes for a happy Jenny.

L  trollcatz  
February 17 2011, 21:57:17 UTC COLLAPSE

I'm trollcatz, and I approve this revision! \*drools\*


 txanne  
February 17 2011, 17:54:24 UTC COLLAPSE

Brilliant choice for Texas!

If the Missouri wedding happens before I move\* I'll hook you up with gorgeous fresh local walnuts.

\*not as unlikely as one might think, in this job market



 [standuponit](#)

[February 17 2011, 18:01:18 UTC](#)

[COLLAPSE](#)

Ooo!

Once Texas came together, the rest were easy.

 [cjtremlett](#)

[February 17 2011, 18:18:31 UTC](#)

[COLLAPSE](#)

Love the cellular peptide cake reference! That line cracked me up.

Currently living in Michigan, so I'll agree with the Michigander who posted before me. (Did you know Abraham Lincoln coined the word "Michigander"?)

I've lived in Ohio, and say go with the Buckeye idea.

But I'm from Wisconsin and I think that's a perfect choice. Because we have the happy cows, damn it!

Also, this post has both made me hungry and given me ideas. I don't have a cake icon, though, so the cookies will have to do. But the cookies in the icon are indeed cookies I made!




 [inaurolillium](#)

[February 17 2011, 19:16:48 UTC](#)

[COLLAPSE](#)

Is a female Michigander a Michigoose?

 [edschweppe](#)


[February 17 2011, 18:40:10 UTC](#)

[COLLAPSE](#)

*1 1/2 cup fed sourdough starter*

What about civilian sourdough starter? (ducks)



 [standuponit](#)

[February 17 2011, 18:55:23 UTC](#)

[COLLAPSE](#)

Doesn't have agency.



 [inaurolillium](#)

[February 17 2011, 19:17:17 UTC](#)

[COLLAPSE](#)

\*throws peanuts at both of you\*

 [mearn4d10](#)


[February 17 2011, 20:09:33 UTC](#)

[COLLAPSE](#)

"Iowa -- Plum Streuselkuchen"

The native lowegian is confused and slightly intrigued. Please, tell me more...



 [standuponit](#)

[February 18 2011, 04:42:04 UTC](#) [COLLAPSE](#)

Plum Grove and German settlers.

I'm not here to defend my choices, people.

 [saraidh](#)

[February 17 2011, 20:17:04 UTC](#) [COLLAPSE](#)

As a very Scandianvian Minnesotan who had to look up kugel, I'd like to propose [Kransekake](#). (Though I will admit, I like the noodle/hot dish connection.)

I'm a sucker for marzipan, so what's basically an all-marizpan cake makes me happy even without the whole ethnic heritage wedding cake aspect. \*g\*



 [standuponit](#)

[February 18 2011, 04:40:42 UTC](#) [COLLAPSE](#)

The best noodle kugel I ever had was made by a German-American from St. Paul, and using traditional wedding cakes defeats the purpose.

I own  
an almanac.  [trinker](#)

[February 17 2011, 20:53:51 UTC](#) [COLLAPSE](#)

Why pumpkin cake for New Jersey?



 [standuponit](#)

[February 18 2011, 04:38:22 UTC](#) [COLLAPSE](#)

It's across the river from Sleepy Hollow.

I own  
an almanac.  [trinker](#)

[February 18 2011, 08:20:31 UTC](#) [COLLAPSE](#)

Ah. I see. My first two associations were to Jersey tomatoes (result of research at Rutgers) and "Dump Cake". ;)

 [edwardina](#)

[February 20 2011, 02:27:52 UTC](#) [COLLAPSE](#)

Then maybe it should be a flaming pumpkin cake.


 [trollicatz](#)

[February 17 2011, 21:58:37 UTC](#) [COLLAPSE](#)

I read the list to T. over the phone. The comments were many, but they all pretty much came down to, "OMG let's eat!"



I pointed out that we couldn't until all the weddings. \*g\*

 [edschweppe](#)

[February 17 2011, 22:49:11 UTC](#)   [COLLAPSE](#)

Speaking of Hawaii, did you hear about this?


### 'Historic' bill OK'd by Senate

More than seven months after Republican Gov. Linda Lingle vetoed a similar measure, civil-unions supporters celebrated at the state Capitol because the Senate gave final legislative approval to a bill that clears the way for same-sex couples to receive virtually all the same rights and benefits of traditional marriage.

By a vote of 18-5, the chamber approved Senate Bill 232, legalizing civil unions in Hawaii.

The measure now goes to Gov. Neil Abercrombie, who supports civil unions and has promised to sign the bill into law.




 [standuponit](#)

[February 18 2011, 05:40:24 UTC](#)   [COLLAPSE](#)

Well, we can have the maple cake any time she wants...



 [barsukthom](#)

[February 17 2011, 22:15:28 UTC](#)   [COLLAPSE](#)

I am challenged, as a native fourth generation Minnesotan, why "Noodle Kugel"? (Not something I'd even heard of 'til I got to college, actually)

Might I possibly suggest in honor of our Scandinavian settlers the "Kransekage", which is a traditional wedding cake composed of rings of rather cookie-like layers?

Each ring is slightly smaller than the one below it, tapering gradually in an attractive cone shape. (hopeful smile?)



 [standuponit](#)

[February 18 2011, 04:42:48 UTC](#)   [COLLAPSE](#)

See above.

Wedding cake is against the spirit of the thing.



 [barsukthom](#)

[February 18 2011, 13:02:32 UTC](#)   [COLLAPSE](#)

Ah, I missed the subtext.  
(cough)

Dere's coffeecake den, don't you know, yah. Dere's a norwegian muffin-sized one, it has cardamom in it, and is not so bad, you bet.

 [glinda\\_w](#)


[February 18 2011, 01:44:23 UTC](#) [COLLAPSE](#)

Utah -- Grasshopper cake. (Get it?)

\*peals of laughter\* (didn't have to look it up, either...)

All the rest is just making me very, very hungry.




 [standuponit](#)

[February 18 2011, 04:43:04 UTC](#) [COLLAPSE](#)

Thank you! I'm here all week!



 [barsukthom](#)

[February 18 2011, 13:03:05 UTC](#) [COLLAPSE](#)


have some buffalo seagull wings on the side?

 [glinda\\_w](#)

[February 18 2011, 22:05:04 UTC](#) [COLLAPSE](#)

\*splutter\* \*peals of laughter\*



 [barsukthom](#)

[February 18 2011, 23:39:17 UTC](#) [COLLAPSE](#)

>;>

 [nnozomi](#)

[February 18 2011, 11:30:04 UTC](#) [COLLAPSE](#)

Concord grape cake for New York? Really? Not apple pie with upstate New York tart-as-a-lemon Macintoshes? Pleeeeze?

(sorry, I haven't even lived in my home state for years and here I'm jumping up to speak for it. Oh well. Um, have been reading your entries for a while and wishing my kitchen consisted of more than two gas burners...heaven knows why I chose this one to comment on. Anyway, happy cooking.)



 [standuponit](#)

[February 18 2011, 13:02:31 UTC](#) [COLLAPSE](#)

Is pie cake now? I must have missed the legislation.

 [nnozomi](#)

[February 18 2011, 22:47:04 UTC](#) [COLLAPSE](#)

Oh, that was easy to miss--it's one of the rare issues both parties could agree on, so it slipped through in no time.

Seriously, if you'll permit noodle kugel I think apple pie could be grandfathered in. If not, apple cake as Glinda suggests below, or if you don't want to double up with another state, applesauce cake!



 [standuponit](#)

[February 18 2011, 23:11:21 UTC](#)    [COLLAPSE](#)

But I LIKE Concord grape cake, and there's already apple cake.



 [barsukthom](#)

[February 18 2011, 23:39:55 UTC](#)    [COLLAPSE](#)

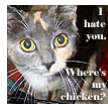
The cake is a pie.

 [glinda\\_w](#)

[February 18 2011, 22:07:12 UTC](#)    Edited: February 18 2011, 22:12:08 UTC    [COLLAPSE](#)

I've got a couple of apple cake recipes; one's basically the carrot cake recipe with grated apples substituted for the carrots, but the other has veryveryvery thin slices of apples and is quite tasty.

Also, not Macintoshes, Cortlands. :) (Am also from upstate NY, and it seems like no one out here in the Pacific NorthWet has even \*heard\* of Cortlands. And they are so so so good.)



 [standuponit](#)

[February 18 2011, 23:18:34 UTC](#)    [COLLAPSE](#)

Wouldn't you rather have something unique and wonderful that no other state has?

Besides, it's not your damn cake.

 [glinda\\_w](#)

[February 18 2011, 23:48:17 UTC](#)    Edited: February 18 2011, 23:50:46 UTC    [COLLAPSE](#)

Oh. Sorry! Of \*course\* it's not my cake.

(I thought we'd done the topic-drift thing of "favorite cakes/favorite apples.") Mea maxima culpa.

Also, yes, concord grapes = NY. (We had four grapevines, trained up an arbor that was, um, maybe 7' tall?, at the place where we lived until I was 12; two were concords. I \*still\* miss the taste of the homemade grape juice and jelly; making them from bought-out-here grapes just isn't the same. \*wist\*)

 [cassandraia](#)


[February 22 2011, 02:41:56 UTC](#)    [COLLAPSE](#)

Concord grapes = Massachusetts. Concord, MA, to be precise. But Boston Cream Pie works so well for Massachusetts....

Eh. The joy of baking. And eating. And baking....

...\*returns to lurkerdom\*



 **standuponit**

February 22 2011, 02:49:20 UTC    COLLAPSE

Far be it from me to correct a lady, but:

<http://www.healthyconcordgrapes.com/TasteNYGrapes/index.html>

<http://www.nyfolklore.org/pubs/voic28-3-4/grape.html>

It is in upstate New York where the Concord grape achieves cult status.

 **glinda\_w**

February 22 2011, 08:14:16 UTC    COLLAPSE

They certainly did in a back yard in Elmira Heights, from when my parents bought that house in 1945 until we left in 1962. :)


(You're making me hungry again...)

 **saltypepper**

February 18 2011, 22:40:00 UTC    COLLAPSE


Though that grape thing looks tasty, I am surprised you didn't go with a cheesecake or an apple cake for NY.



 **standuponit**

February 18 2011, 23:12:40 UTC    COLLAPSE

Already had those elsewhere. Can't always be predictable: that would be boring. And upstate NY (good climbing!) will always mean Concord grape everything to me.

 **dwgism**

February 19 2011, 00:50:10 UTC    COLLAPSE

>> How about just a mint cake? <<

Pictures a wedding-cake sized lump of Kendal Mint Cake\*, eyes boggle!

\* <http://www.kendal.mintcake.co.uk/about.htm>

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Yum.

Apples, maple  
syrup, and  
cheddar and goat

Behold the power of NOM.

I love the fact that the stand  
mixer makes deciding to throw  
together cinnamon rolls to rise

In case of emergency break  
eggs

Biscuits are best eaten fresh. And  
by "fresh," I mean, grabbed off  
the baking sheet when the oven